SODIUM IN FOODS

By Lester Hankin and J. Gordon Hanna

A cooperative study by The Connecticut Agricultural Experiment 16 1981 Station and the Connecticut Dept. of Consumer Protection

Excessive intake of sodium is now one of the foci of medical interest. Physicians counsel patients on the possible relationship between excessive sodium (salt) consumption and hypertension. They urge decreased sodium intake, especially for those vulnerable, including cardiac and hypertensive populations (3). The Food and Drug Administration has stated that one of its priorities is to find ways to lower the sodium content of processed foods and to educate the public concerning excessive use of sodium (5,7).

The Recommended Daily Dietary Allowance for sodium for adults is 1100-3300 milligrams per day (1.1-3.3 grams) (6). This amount is equivalent to about 3 to 8 grams of sodium chloride, common table salt.

Small quantities of sodium occur naturally in many unprocessed or raw food products. During processing manufacturers add salt (usually sodium chloride) for flavor as in canned vegetables or soups, or as part of a preservative process, as in prepared meats and $% \left(1\right) =\left(1\right) \left(1$ fish not destined to be canned. In products containing hydrolyzed vegetable protein, large quantities of salt may be present. Salt is formed if the protein is hydrolyzed with acid and the acid is neutralized with alkali.

In this Bulletin we report on the sodium content of some common foods and compare products purporting to be low in sodium with the ordinary products usually not making any claim. When possible we obtained the same brand for both types of product and selected products which would show the range of sodium intake for like products with dissimilar claims for sodium. This information allows consumers to make informed judgements on how much salt they consume and which type of product to purchase.

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Methods

Samples were collected in food stores in Connecticut in February, June, and August, When required, samples refrigerated for transport to the laboratory and then either refrigerated or frozen until Samples were ground (as with crackers) or blended (as with canned vegetables) before analysis. Data for sodium in cottage cheese are from Bulletin 791 of this Station (4). Sodium was determined by Atomic Absorption Spectrophotometry (1).

Results and Discussion

The amount of sodium claimed on the label per 100 grams of product and the amount found by analysis is shown in the Table. For some of the foods examined the amount of sodium per 100 grams was not stated on the label but all showed the amount of sodium in a serving. There are no labelling requirements for ordinary products, but many of those collected stated on the labels the amount of sodium per serving.

Since consumers purchase for dietary reasons foods purporting to be low in sodium (generally labelled as low sodium, no salt added, salt-free, or "for sodium-restricted diets") we show in the Table, applicable, the percentage of sodium in the low-salt product compared with the ordinary product. Overall, percentages ranged from a low-salt product with 98% less sodium than the ordinary product to one with only 5% less sodium than the ordinary product. In two cases, spaghetti and melba toast, the amount of sodium in the low-salt product was greater than in the ordinary product. The actual

	SOTTON SELECTION	83 / 4-1/2 oz.						80 / 1/2 cup	\	17 / 2 slices	411 / 2 slices	34 / 3 pieces	104 / 3 pieces	15 / 4 grams	190 / 4.5 grams	3 / 1 tbsp.	14 / 1 tbsp.	83 / 1/10th cake	147 / 1/12th cake	12 / 14 grams	20 / 14 grams	57 / 1/2 cup	568 / 1 cup	14 / 1 tbsp.	134 / 1 tbsp.	_	\		236 / 2 oz.		/ 1/2	/ 1/2	5/1 /	1/2	2/	7/1 /	1/2	/ 1/2	1/2	7/1 /	\		7/1/	568 / 1 cup	310 / 3 02			. <	_		Section of the section of the section of
Percent sodium in low sodium product compared to ordinary		72		22		36		39		Ħ		33		6		23		76		59		10		10		95		95		15			;	-					33			;	† L		•	64	20			47	
Sodium mg/100g		99	90	80	360	95	265	10	06	30	725	133	405	365	4220	35	155	365	390	85	145	50	250	100	096	105	186	380	415	~ 9 ₁₇	125)	576	695	23	8 1	7 1	044	412	# 16 6	305	614	450	£ į	250	מ מ	040 030	1345	1110	920	029	1
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	Product, Drand, 180el	Baby food, Jr. beef meat dinner with vegetables, Gerber, NSA		Beans, canned, cut green, Featherweight, NSA	Beans, canned, cut green, Shop Rite	canned, cut wax,	Beans, canned, cut wax, Shop Rite	Beets, canned, sliced, Featherweight, NSA	Beets, canned, sliced, Shop Rite	Bread, enriched, Reynolds, low sodium, NSA	Breed, enriched, Reynolds Sunbeam	Bread sticks, Stella D'Oro for sodium restricted diets	Bread sticks, Stella D'Oro	Broth, beef, instant, Herb-ox, low sodium	Broth, beef, instant, Herb-ox	Butter, sweet, whipped, Land O'Lakes, unsalted	Butter, sweet, whipped, Land O'Lakes, slightly salted	Cake mix, pound, Diamel, reduced sodium	Cake mix, pound, Betty Crocker	Candy, chocolate crunch, Estee, low sodium, NSA	Candy, chocolate crunch, Nestle	Carrots, canned, sliced, Featherweight, NSA	Carrots, canned, sliced, Shop Rite	Catsup, Diamel, imitation, NSA	Catsup (Ketchup), Heinz	Cereal, corn flakes, Van Brode, low sodium, NSA	corn flakes, Kelloggs			cottage,	cottage,	cottage,	corrage,	cottage, breakstone's, dry curd,	correge, breakstone s, dry curd,	correge.	correge.	cottage,	Cheese, cottage, Friendanip, lowfat, NSA		Cheese, cottage, Friendship, lowfat	Cheese, cottage, Friendahlp, lowfat	Corn, canned, Whole Kernel, reatherweight, NSA	Corn, canned, whole kernel, Shop Rite	Conn obtae Dianteus	Charles A B D ment to the	Creckers, saltines, A & P	Crackers, saltines, Edwards	Food CLub	Crackers, saltines, Grand Union, unsalted tops	10 to

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	- 655	52	
saltines, Pathmark	- 1265		/ 10
saltines,	- 785	69	9
saltines, Shop Rite	- 1140		\
saltines,	- 999	75	\
Crackers, Sunshine Krispy, unsalted tops	- 700	63	
	- 1115		
Crackers, Nabisco, unsalted tops	- 845	95	240 / 10 crackers
Fish, Tuna, chunk white in water, Chicken of the Sea, low sodium	n 50 125	24	12 / 3-1/4 02.
Fish, Tuna, solid white in water, Chicken of the Sea	- 527		60 / 7 oz.
Juice, vegetable, Campbell's V-8, low sodium	30 10	5	20 / 6 fl. oz.
Juice, vegetable, Campbell's V-8	10 220		440 / 6 fl. oz.
Margarine, sweet, Mazola, unsalted	1 45	15	6 / 1 tbsp.
Margarine, Mazola	815 305		
Mayonnaise, Balance, prepared without salt		m	-
	- 360		-
Melba Toast, Devonshire, unsalted rye	16 55	+57	-
Melba Toast, Devonshire			-
Peanut Butter, chunky, Erewhon, unsalted	- 30	19	N
Peanut Butter, chunky, Erewhon, salted	- 155		N
Peanuts, dry roasted. Planter's, unsalted	<10 20	ੜ	-
Peanuts, dry roasted, Planter's	٦		-
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regulated, the constant of the contract of the	-	2	
resnucs, dry roasted, owert tile			178 / 102.
		30	125 / 1/2 cup
	- 365		-
Hain,	- 150	36	43 / 1 oz.
chips, State	09 -	10	17 / 1 02.
Potato chips, State Line	- 595		169 / 1 oz.
Potato chips, Wise	- 450		19 / 1 oz.
Pretzels, Featherweight, Low Sodium, NSA	90 25	2	7 / 1 02.
Pretzels, Reisman	- 1490		423 / 1 oz.
Ravioli, canned, beef in sauce, Diamel, NSA	45 60	15	136 / 8 oz.
Ravioli, beef, Chef Boy-Ar-Dee	- 405		863 / 7 1/2 oz.
Rice cakes, organic Arden, NSA	<10 40	6	3 / 1 cake (7.6 g.)
Rice cakes, plain, Arden	37 430		33 / 1 cake (7.6 g.)
Soda, seltzer, Stop & Shop, NSA	- 25	1.7	7 / 1 cup
Soda, club, Stop & Shop	- 35		10 / 1 cup
Soup, tomato, Campbell's, low sodium, NSA	20 65	11	134 / 7 1/4 02.
Soup, tomato, Campbell's	- 605		859 / 5 oz.
Soup, vegetable, Campbell's, low sodium, NSA	25 45	6	93 / 7 1/4 02.
Soup, vegetable, Campbell's	- 515		731 / 5 oz.
Spaghetti, enriched, thin, Prince, NSA	<10 30	+20	17 / 2 oz. dry
Spaghetti, enriched, thin, Mueller's	- 25		14 / 2 oz. dry
Spaghetti sauce, Diate, no salt	59 55	31	62 / 1/2 cup
Spaghetti sauce, Palmieri	- 175		199 / 1/2 cup
Vegetables, mixed, canned, Featherweight, NSA	20 45	=	51 / 1/2 cup
Vegetables, mixed, canned, Shop Rite	- 410		931 / 1 cup
1 NSA = No salt added 5 F	For calculations	1 ounce (oz.) = 28.4 grams	8.4 grams
2 mg = milligrams g = grams		1/2 cup (1/2 c.)	1 cup (c.) = 0 curies of cri s.a 1/2 cup (1/2 c.) = 4 curices or 113.5 grams
3 Serving unit size usually obtained from label 6.	Tbsp. = tablespoon	ou	
4 a dash (-) indicates no claim on label			

amounts per 100 grams of product, however, were small. The crackers with unsalted tops averaged about 31% less sodium than saltines with salted tops, but the range was wide, varying from 5 to 48%.

Thirty-six samples made a claim on the label for milligrams sodium per 100 grams of product. Only 44% were found to be within 20% of the claimed amount. In some of these examples the product contained less than 100 milligrams sodium per 100 grams, an amount probably not excessive except for those on the strictest low-sodium regimens.

Milligrams of sodium per serving of the particular food are also shown in the Table. Note that serving sizes are not always comparable between low-salt and ordinary products since the serving size was usually obtained from the label. For example, in canned beans, beets, carrots, peas, corn, and mixed vegetables, the serving size for the low sodium product is one-half cup and for the ordinary product it is one cup. The serving size for low-sodium tuna fish was stated as being about one-half that of ordinary tuna For low-sodium pretzels the serving size was listed as 5 grams, about one-sixth of an ounce. We considered this to be unrealistic and calculated the sodium in 28.4, 7. grams, a one-ounce serving.

The sodium content of table salt (sodium chloride) is about 39%. Thus, to approximate how much common table salt a product contains the milligrams of sodium per 100 grams is multiplied by 2.5. This value divided by 1000 will give the percentage of salt in the food. For example, in ordinary bread, 725 milligrams sodium per 100 grams times 2.5 divided by 1000 equals 1.8% salt. For regular beef broth 4220 milligrams sodium per 100 grams times 2.5 divided by 1000 equals 10.6% salt.

Summary

The data in this Bulletin show the sodium in a range of common foods. Additionally they allow consumers to compare the amount of sodium in products purporting to be low in sodium with the ordinary product so that they may select their purchases according to their

nutritional needs.

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